





RISE AND SHINE

Small (serves up to 10) | Medium (serves up to 20) | Large (serves up to 30)

WAY TO START THE DAY

Freshly Roasted Kahwa Coffee 96 ounces | \$16
Approximately 12 cups of superlative st. pete coffee with sugar, sugar substitutes and cream to satisfy individual preferences.

Wake n' Bake \$38 | \$69 | \$99
A vibrant assortment of muffins, bagels, crumb cake and other pastries from our hearth to yours with cream cheese, butter and preserves.

Monkey Bread each | \$9
This pull-apart cinnamon sugary delight will tickle the sweet tooth in everybody! (each serves 4-6)

Quiche each | \$40
The classic baked-egg dish. Choose from: Quiche Lorraine, Crab and Asparagus, Goat Cheese, Mushroom and Arugula. (each one serves 8-10)

Healthy Start per person | \$6
Datz uses organic rolled oats, real butter, clover honey, lots of dried cranberries, coconut and toasted nuts to make this addictive granola. With fresh seasonal fruit and greek yogurt, it's a tasty start to any day.

Fresh Fruit \$40 | \$75 | \$110
An abundance of the most succulent berries, grapes, pineapple, melon and whatever else looks and tastes great.

American Bounty \$55 | \$95 | \$150
Scrambled Eggs served hot alongside toast, fresh biscuits or bagels plus butter, cream cheese and preserves.

French Toast or Pancakes \$75 | \$140 | \$200
Your choice of Better Than Basic French Toast or Buttermilk Pancakes. Served warm with powdered sugar, maple syrup and your choice of banana compote or seasonal fruit compote.

Breakfast of Champions \$145 | \$265 | \$390
American Bounty plus French Toast plus a selection of Nueske's Bacon, Broadbent Kentucky Sausage, Edwards' Sausage Links or Datz Ham and home fries.

FLAVORFUL ADDITIONS

\$4 per person

Anson Mills Grits
These are the real, old-fashioned organic, heirloom deal from Anson Mills. We just add the cheese.

Nueske's Bacon
Bacon the way it should be: thick slices of pork, salt-cured and smoked over applewood.

Broadbent Sausage
From "Grandma" Broadbent's famous recipe featuring fresh pork, sage and red pepper!

Edward's Sausage
These great smoked sausages from Virginia are a great addition to your breakfast menu.

Breakfast Potatoes
Yukon gold potatoes roasted with extra virgin olive oil, sea salt, pepper and fresh rosemary. Served with spicy chipotle and regular ketchup.



IT'S JUST LUNCH

Small (serves up to 10) | Medium (serves up to 20) | Large (serves up to 30)

DELICIOUSLY SIMPLE

Datz A Deli Tray \$99 | \$190 | \$260

Everything you need to make a sandwich just like we do! Corned beef, roast beef, turkey breast and ham. Emmenthal Swiss, Vermont cheddar, Muenster or provolone. Jewish rye, pumpernickel and country bread. Plus mustard, mayo, homemade Russian dressing, lettuce, tomato, onion, pickles...and a tray of our famous sweet n' salty homemade potato chips, of course!!

Spectacular Sandwich Favorites \$110 | \$200 | \$290

Our BEST selling sandwiches, served cold, sliced in two and ready for your event. Comes complete with our sweet n'salty homemade potato chips and pickles.

Sandwich Selections (*subject to change, please confirm*):

- The Bailey: *choose sy gingsberg's corned beef or house-smoked pastrami, swiss and muenster cheese, honeycup mustard, pumpernickel.*
- Iron Mike Club: *turkey, ham, nueske's bacon, cheddar, lettuce, tomato, mayo, whole grain.*
- Holy Guacamolee: *oven-roasted turkey breast, fresh guacamole, creamy cole slaw, muenster cheese, datz Russian dressing, country bread.*
- Yo! Vinny!: *herb-rubbed roast beef, provolone cheese, grilled onions, roasted red + yellow peppers, blue cheese aioli, French batard.*
- Birds of a Feather: *chicken salad, nueske's bacon, lettuce, tomato, mayo, whole grain.*
- Smokey and The Bird: *marinated grilled chicken breast, nueske's applewood smoked bacon, lettuce, tomato, mayo and honeycup mustard, country bread.*
- Havanna Hottie: *smoked pulled pork, datz baked ham, Jarlsberg cheese, dill pickle, honeycup mustard, batard.*
- Charlie Chedda: *housemade tuna salad, white cheddar and tomato, country bread.*
- Easy Caprese: *mozzarella, tomato, balsamic reduction, basil pesto mayo, French batard.*

Boxed Lunches each | \$13.50

Whether you're feeding 15 or 500, we'll be happy to pack your guests a memorable meal. Choose your sandwich (see above) and we'll box it up with our sweet n' salty homemade potato chips, pickle, a fresh homemade cookie, napkin and utensils.

FLAVORFUL ADDITIONS

Datz Chips each | \$13

Our famous handmade sweet n' salty potato chips w/ blue cheese drizzle.

Coleslaw pound | \$7

Crunchy, two-cabbage slaw w/ carrots and plenty of mayo. (*one pound serves 4-6*)

Potato Salad pound | \$8

Redskin potatoes, chipotle pepper, mayo, mustard, garlic, herbs. (*one pound serves 4-6*)

Hummus pound | \$10

Smooth, creamy and made-in-house, Datz hummus comes w/ carrots, cucumber and pita points. (*one pound serves 4-6*)

Mac n' Cheese pound | \$13

Five ooey-gooley cheeses meets nueske's bacon and macaroni. yuumm.... (*one pound serves 4-6*)

Daily Soup 96 ounces | \$40

chef's choice, made fresh daily. Or, opt for roadhouse chili. (*serves 20-24*)

Magic Basket \$30 | \$45 | \$60

An arresting assortment of brownies and cookies.



SAVORY + SWEET

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SENSATIONAL SALADS

To add sparkle to your trays or be the main course.
\$14 per person

High Steaks Caesar

Grilled chipotle-honey beef tips over chopped romaine, grilled pineapple salsa, avocado and Caesar dressing.

Bob's Cobb Salad

Chicken breast, nueske's bacon, cherry tomato, avocado, red onion, hard boiled egg, blue cheese crumbles, scallions and your choice of dressing.

Lettuce Entertain U

Field greens, smoked turkey breast, Vermont cheddar, blueberries, strawberries, cherry tomatoes, candied walnuts and berry vinaigrette.

Emerson's East of Eden

Baby spinach, hard boiled eggs, nueske's bacon, button mushrooms, blue cheese crumbles and warm bacon vinaigrette. Choose grilled free-range chicken breast or salmon.

CHEESE BOARDS

Cheese, Please \$55 | \$100 | \$145
Five of our best selling cheeses with fruit and toasted baguette slices.*

Extraordinary! \$80 | \$150 | \$210
Hand cut wedges of some of the best cheeses available in this country along with fruit, quince paste, honeycomb and marcona almonds. If you *really* know your cheese or need to make an impression...this will do it!*

**For a small deposit, we will loan you one of our amazing wine barrel cheese boards!*

SWEET TREATS

Cookie Monster \$36 | \$70 | \$100
Chocolate chip, white chocolate macadamia nut, lemon cooler, oatmeal raisin, sugar cookies, peanut butter, Heath Bar.

Brownie Platter \$25 | \$45 | \$65
Rich, moist, chocolate brownies. Simple never tasted so good.

French Macaroons \$30 | \$50 | \$75
Delicate French cookies filled with luscious cream in assorted colors and flavors, such as almond, pistachio or strawberry.

FULL SIZE CAKES + SPECIALTY DESSERTS

48 hour notice, please.

Juniors Cheesecake each | \$60
Moist, rich cheesecake — there's a reason this is the most famous cheesecake in the world.

Jack Daniel's Cake each | \$70
Layers of chocolate cake drenched with jack daniel's and smothered with chocolate frosting.

Carrot Cake each | \$70
Six moist layers studded with crunchy nuts, then layered with cream cheese frosting.

Red Velvet Cake each | \$70
A true Southern classic with fresh seasonal berries

Peanut Butter Explosion each | \$70
Layers of chocolate cake, peanut butter candy mousse topped with brownie chunks and peanut butter candy.

Chocolate Tower each | \$80
Ginormous. The name says it all.

Petite Favorites each | \$50
One inch squares of our top sellers, such as Red Velvet Bites, Baklava, Cheesecake Brownie Bites, etc.



SIGNATURE EVENTS

20 guest minimum. 72 hour notice required.

SIGNATURE COCKTAIL PARTIES

Choose 7 hors d'oeuvres for \$35 per guest.

Vegetarian

- Mediterranean Skewers (tomato, mozzarella, artichoke)
- Mini Wild Mushroom + Spinach Quiche
- Bourek Bites (phyllo stuffed w/ spinach, feta + black olive)
- Arancini (Italian risotto balls with saffron + parmesan)
- Prosciutto-wrapped Asparagus w/ truffle butter
- Mushroom Caps Stuffed w/ wasabi smashed potatoes
- Blue cheese + Pear Filo Stars

Meat and Poultry

- Open-faced Rye Bites
- Bacon-wrapped Cheddar Stuffed Dates
- Mini Tamales filled with Mole Poblano Beef
- Pigs in a blanket w/ spicy mustard
- Marchand de Vin Beef Brochettes w/ red wine aioli
- Mushroom caps stuffed w/ Italian sausage + parmesan
- Steak au Poivre Crostinis w/ boursin cheese + balsamic onion compote
- Carolina Pulled Pork on Jalapeno Corn Bread Toasts
- Moroccan Lamb Skewers w/ caramelized red pepper dipping sauce
- Philly Cheesesteak Spring Rolls w/ bbq dipping sauce
- Spanish Style Pork Skewers
- Cuban Cristo (mini cuban sandwiches)
- Mini Beef Wellington
- Chipotle Steak Churrasco
- Thai Chicken Satay w/ peanut sauce
- Mini English Muffins w/ celery + black truffle chicken salad
- Sweet Potato + Coconut Crusted Chicken

Seafood

- Yukon Gold Blinis w/ smoked salmon + dill crème fraiche
- Basil Ponzu Shrimp Cocktail
- Mini Crab Cakes w/ red pepper aioli
- Vietnamese Summer Rolls w/ peanut sauce
- Mini Lobster Rolls
- Shrimp Spring Rolls w/ sweet chili dipping sauce
- Salt Cod Croquettes w/ smoked paprika aioli
- Crisp Bagel Chips w/ smoked trout butter
- Bacon-Wrapped Casino Shrimp
- Wasabi Pea Crusted Salmon Bites

CELEBRATION STATIONS

An array of mouth-watering food stations and hors d'oeuvres.

Little Italy by the Bay \$25/pp
Rosemary-scallion foccacia • Grilled Lemon Rosemary Chicken w/ olives and sweet peppers • Zucchini noodles w/ raw tomato marinara • Traditional meat lasagna • Tiramisu

Tasty Tapas \$35/pp
Tortilla Espanola • Gambas al Ajillo (shrimp w/ garlic, paprika, red pepper flakes and parsley) • Patatas Bravas • Cucumber and Tomato Salad • Jamón, Queso y Chorizo con Pan (crostini topped w/ spanish ham, Manchego and chorizo) • Assorted Tamales

New American Feast \$40/pp
Rosemary foccacia with grapes and honey • Barley salad with parsley and walnuts • Grilled skirt steak w/ creamed corn and poblano peppers • Cilantro marinated grilled salmon w/ tomato, red onion and basil vinaigrette • Braised red chard w/ orange + bacon

Datz American Classics \$40/pp
Wedge salad • Barry C's Meatloaf • Shrimp n' Grits with Creole Sauce • Waffles n' Tweet (Fried chicken w/ cheddar cheese waffles and jalapeno-spiked maple syrup) • Bacon Mac n' Cheesiest • Braised collard greens

A French Fete \$60/pp
Elegant Cheese and Charcuterie Display w/ olives, cornichons and baguette • Steak au Poivre • Chicken with Tarragon cream sauce • Salad Nicoise • Gratin Dauphinois • Peas with onions and lettuce

Have Another Idea in Mind?

Datz would be thrilled to help customize an event just for you!
Schedule an appointment with our Catering Manager by emailing catering@datztampa.com



ETCETERA

SERVICES

COCKTAIL RECEPTIONS, SOCIAL & CORPORATE DINING

These menus are simply a sampling of what we have to offer. We encourage you to use the services of our experienced event planners that will customize a menu tailored to your specific requests. From small private affairs to large corporate events, we are happy to assist you.

SERVICE STAFF

Black tie or casual, we can supply you with an experienced staff. Uniformed butlers, bartenders and chefs are available upon request.

EQUIPMENT

DATZ can arrange for the rental of all the equipment you may need for any event.

EQUIPMENT PICK UPS

Coffee urns, chafing dishes, china, utensils, and other DATZ products are normally picked up the next day, unless otherwise requested. Delivery set up requires advance notice and is an additional \$25. Service charges may apply. Additional charges may apply on weekends.

FLOWERS

These can be supplied by our sources or we can arrange through your florist.

EVENT SPACES

Our event planners can assist you in finding the perfect space for your event.